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states:(71) Applicant: **FUJI OIL CO LTD**(72) Inventor: **KOMAI HIDENORI**
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**(54) OIL AND FAT FOR
CHOCOLATE**

(57) Abstract:

PURPOSE: To obtain an excellent oil and fat for chocolate, by adding a sorbitan fatty acid ester to a non-tempering hard butter produced from palm oil.

CONSTITUTION: Palm oil is isomerized and hardened by conventional method (selective hydrogenation) to obtain a hardened oil containing trans-acid accounting for $\geq 35\text{wt}\%$ of the constituent fatty acids. The objective oil and fat is produced by adding $0.1\text{W}10\text{wt}\%$ sorbitan fatty acid ester to the above hardened oil. The fatty acid constituting the sorbitan fatty acid ester is preferably palmitic acid or stearic acid having a carbon number of ≥ 16 . The content of the sorbitan fatty acid is preferably about $1\text{W}6\text{wt}\%$ and the HLB is preferably about $1\text{W}6$.

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